BLANCO

This is the blue agave spirit in its purest form. It is clear and typically unaged, where the true flavors and intensity of the agave are present, as well as the natural sweetness

Avion - 10
Blue Nectar - 11
Cabo Wabo - 9
Campeon - 20
Casa Dragones - 20
Casamigos - 9
Casa Noble - 9
Cazadores - 8
Chinaco - 11
Cincoro - 17
Clase Azule - 22
Coa de Jima - 8
Codigo 1530 - 10
Codigo 1530 Rosa - 14
Corazon - 9
Corralejo - 8
Corzo - 11
DeLeón - 15
Don Julio - 9
El Jimador - 7
El Mayor - 8
El Mayor Single Estate - 12
El Tesoro - 8
Espolon - 8
Exodo - 13
Exotico - 7
Familia Camarena - 7
Galera Vieja - 8
Goza - 9
Gran Centenario Plata - 11
Herradura - 9
Hornitos - 8
Hornitos Lime Shot - 10
IXA - 11
Jose Cuervo Tradicional - 8
Lunazul - 8
Milagro - 8
Milagro Silver Select - 14
Olmeca Los Altos - 8
Patron - 11
Patron Gran - 40
Pasote - 11
Peligroso - 9
Riazul - 11
Roca Patron - 14
Sauza Blue - 8
Tres Agaves - 9
Tres Generaciones - 10
Villa One - 10
901 - 12
1800 Coconut - 8
1800 Silver - 8

REPOSADO

A reposado tequila is the first stage of resting and aging. The tequila is aged in wood barrels or tanks between 2 and 11 months. The spirit takes on a golden hue and the taste becomes a balance between agave and the caramel notes from the wood.

Avion - 11
Blue Nectar - 11
Cabo Wabo - 11
Casamigos - 11
Cazadores - 9
Chinaco - 12
Cincoro - 22
Clase Azule - 25
Coa de Jima - 8
Corazon - 10
Corralejo - 9
Corzo - 13
Deleon - 18
Don Julio - 11
El Jimador - 9
El Mayor - 10
El Tesoro - 9
Espolon - 9
Exotico - 9
Familia Camarena - 8
Gran Centenario - 11
Gran Centenario RoseAngel - 8
Herradura - 11
Jose Cuervo Tradicional - 8
Lunazul - 9
Maestro Dobel - 12
Milagro - 9
Olmeca Los Altos - 9
Pasote - 13
Patron - 13
Riazul - 12
Roca Patron - 16
Sauza Hornitos - 9
Tierras - 11
1800 - 9

Herradura Reserva Coleccion de le Casa Series:

2016 Port Cask - 24
2015 Directo De Alambique - 24
2014 Scotch Cask - 26

MEZCAL

Mezcal is a spirit made from one of 30 varieties of agave plants, slow roasted in underground pits for a smokey flavor. The most common one used for mezcal is Espadin.

Creyente - 12
Casamigo - 15
Montelobos (Organic) - 12
Vago Elote - 15
Vago Espadin -14
Vida - 11

AÑEJO

After aging for at least one year, tequila can then be classified as an añejo. The aging process darkens the tequila to an amber color, and the flavor can become smoother, richer and more complex.

Avion - 12
Avion Reserva Extra - 31
Cabo Wabo - 12
Casamigos - 14
Casa Dragones 16 Joven - 70
Cazadores - 11
Cazadores Extra Añejo - 14
Chinaco - 13
Cincoro - 35
Corazon - 12
Corralejo - 13
Corzo - 15
Don Julio - 12
Don Julio 1942 - 28
Don Julio Real - 60
El Jimador - 10
El Mayor - 11
El Mayor Extra Añejo - 26
El Tesoro - 12
El Tesoro Extra Añejo - 35
El Tesoro Paradiso - 24
Espolon - 10
Espolon Añejo - 19
Galera Vieja - 9
Gran Centenario - 13
Gran Corralejo - 22
Herradura - 12
Herradura Ultra - 15
Hornitos Black Barrel - 9
Hornitos Cristalino - 9
Jose Cuervo de la Familia - 19
Lunazul - 10
Lunazul Primero - 11
La Fogata - 16
Miliagro Select Barrel - 30
Olmeca Los Altos - 10
Patron - 14
Roca Patron - 19
Sauza Conmemorativo - 8
Tres Generaciones - 12
1800 - 10
1800 Milenio - 50

DESSERTS

Tres Leches Cake
Creamy white cake made with whole milk, condensed milk and evaporated milk, topped with a toasted meringue swirl - 6

Seasonal Dessert
See what our Pastry Chef has been up to with the flavors of the current time of year and their creativity - market price

MARG OF THE MONTH

Seasonal and fresh ingredients! Ask your server for this month's featured margarita

FLIGHTS

Experiment, Savor, Indulge
Any 3 tequilas, half-ounce pour each, accompanied by house sour

BYO Flight
Mix and match any 3 of more than the 125 tequilas we keep behind the bar

Familia Flight
Blanco, Reposado, Añejo -
try each one from a family

Classification Flight
Three pours from different familias but in the same classification:
Blanco, Reposado, Añejo or Extra Añejo